

## **Carne Asada Street Tacos: Sous Vide or Grilled**

*Adapted from Serious Eats*

3 whole dried ancho chiles, stems and seeds removed  
3 whole dried guajillo chiles, stems and seeds removed  
2 teaspoons ground cumin  
1 teaspoon ground coriander  
2 whole chipotle peppers, canned in adobo sauce  
3/4 cup fresh juice from 2 to 3 oranges (I used Cara Cara)  
2 tablespoons fresh juice from 2 to 3 limes  
2 tablespoons extra-virgin olive oil  
2 tablespoons soy sauce  
2 tablespoons Asian fish sauce  
6 medium cloves garlic, peeled  
1 small bunch cilantro, leaves and tender stems only  
2 tablespoons dark brown sugar  
Sea salt, to taste  
1.5 to 2 pounds flank or skirt steak  
Warm corn or flour tortillas, lime wedges, diced onion, additional fresh cilantro (or Pico de Gallo), and avocado, for serving

Place dried ancho and guajillo chilies in a glass bowl and cover with boiling water. Let steep for 20 minutes until soft and pliable. Drain water, then transfer chiles to a food processor or blender.

Toast the cumin and coriander in a hot dry skillet until fragrant and add to the chiles. Add the rest of the ingredients except steak and condiments. Blend until a smooth sauce has formed. Transfer half of the sauce to a gallon-sized zip-top bag and refrigerate or freeze the other half in a sealed container for future use.

### ***For cooking via sous-vide method:***

Add steak to the marinade in the bag, squishing around to coat. Vacuum-seal the bag using the water immersion method. Set temperature on the sous vide to 131 F, then place the bag in the pot and cover with plastic wrap to prevent evaporation. Cook for 24 hours.

After 24 hours, preheat a cast-iron pan on high. Remove the bag from the sous-vide pot, then remove the steak from the marinade and wipe off excess. Discard marinade. Char the steak in the hot pan for a minute or two on each side until well-browned. Transfer to a cutting board and slice thinly against the grain.

Serve immediately with warmed tortillas and garnishes.

### ***For cooking on a grill:***

Add steak to the marinade in the bag, squishing around to coat. Squeeze the air out of the bag, seal, then refrigerate for at least 3 hours or up to overnight.

When ready to cook, preheat your grill on one side to the highest temperature. Clean and oil the grilling grate.

Remove steak from marinade and wipe off excess. Place directly over the hot side of the grill. If using a gas grill, cover; if using a charcoal grill, leave open. Cook, turning occasionally, until steak is well charred on outside and center registers 110°F on an instant-read thermometer, 5 to 10 minutes total. Transfer to a cutting board and allow to rest for 5 minutes. Slice thinly against the grain.

Serve immediately warmed tortillas and garnishes.